



LI Restaurant week menu \$46 3 courses prix fixed

APPETIZER

- INSALATA DI CESARE: artisan mix lettuce, homemade Caesar dressing, anchovies, parmigiano cheese, croutons
- PANZEROTTI ALLA SALENTINA: homemade calzoni filled with mozzarella and ricotta cheese, prosciutto cotto, tomato sauce
- GAMBERI ALLE ERBE: fresh shrimps, sauteed, garlic, fresh herbs, white wine sauce, toasted french baguette
- ZUPPA DI ZUCCA CON TALEGGIO: pumpkin soup with homemade sausage and taleggio cheese, crispy onions, paprika croutons
- POLPETTINE DI AGNELLO: homemade lamb meatballs, grandmother ragu, parmigiano Reggiano cheese
- FRITTO MISTO: calamari, shrimps, zucchini, side homemade brandy mayonnaise and lemon add. \$ 4.00
- BURRATA CON PROSCIUTTO: burrata, 24 months aged prosciutto crudo di parma, roasted red peppers, peeled beefsteak tomato ADD. \$ 6.00

MAINS

- ZITI AL FORNO: baked ziti, tomato sauce, besciamella sauce, sausage, green peas, parmigiano cheese
- CARRE DI MAIALE: frenched pork rib rack, Milanese style, arugula, red onions, grape tomato salad, burrata, porcini balsamic reduction
- STINCO D'AGNELLO STUFATO: stew lamb shank, carrots, celery, red onions, herbs, red wine, touch tomato, side soft polenta
- PESCE SPADA IN PADELLA: pan-seared swordfish, caponata, side spinach mashed potatoes
- BUCATINI CACIO E PEPE: bucatini with pecorino and pepper, finished in pecorino romano cheese wheel ADD. \$ 6.00
- COSTATA DI VITELLO ALLA MILANESE: veal chop Milanese style, arugula/red onions/grape tomato salad, or parmigiana style with side soft polenta ADD. \$ 22.00
- BLACK ANGUS RIBEYE BONE-IN GRILLED, SIDES OF THE DAY, SALE BY POUND ADD. \$ 26.00 PER POUND

DESSERT

- FRESH STRAWBERRY, HOMEMADE ZABAIONE CREAM
- HOMEMADE FAGOTTINO FILLED WITH CRÈME CHANTILLY
- CLASSIC HOMEMADE TIRAMISU